

Ingredients:

- 1.5 lb ribeye steak (or cut of choice)
- 1 lb jumbo shrimp, peeled and deveined
- 2 tablespoon Oliverde Oil
- 2 tablespoon unsalted butter
- 1.5 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon red pepper flakes
- 1/4 teaspoon smoked paprika
- 1 medium onion, diced
- 6 cloves garlic, minced
- 8 ounces fresh spinach, chopped
- 1 medium lemon (zested and juiced)
- 1/2 cup broth (beef, chicken, seafood, or vegetable)
- 1 cup heavy whipping cream
- 4 ounces freshly grated Parmesan Cheese
- Fresh Parsley and additional Parmesan Cheese for garnish

STEAK AND SEAFOOD SKILLET WITH GARLIC PARMESAN CREAM SAUCE



Instructions:

- **Sear the Steak:** Season with salt, pepper, and smoked paprika. Sear in Oliverde Olive Oil over medium-high heat, 3-4 minutes per side for medium-rare. Rest.
- **Cook the Shrimp:** In the same skillet, cook shrimp in Oliverde Olive Oil until pink, about 2 minutes per side.
- **Sauté Aromatics:** Sauté onion and garlic in Oliverde Olive Oil until softened, 3-4 minutes.
- **Make the Sauce:** Add broth, lemon juice, zest, heavy cream, and Parmesan. Simmer 2-3 minutes. Stir in spinach to wilt.
- **Combine & Serve:** Toss steak and shrimp in the sauce. Garnish with parsley and Parmesan.